Louisiana HARVEST of the MONTH

Strawberry Fruit Nachos

Home Recipe

Serves: 8
Prep Time: 20 minutes
Cook Time: 25 minutes

Ingredients

Fruit Salsa

- 1 cup strawberries, diced
- 1 kiwi, peeled and diced
- 2 satsumas, peeled
- Any other preferred fruit such as blueberries, blackberries, etc.

Orange Honey Sauce

- 4 oz cream cheese
- ¼ cup fresh squeezed orange juice
- 2 Tbsp honey

Cinnamon Sugar Tortillas

- Eight 6-in whole wheat tortillas
- ½ cup sugar
- ½ Tbsp cinnamon

Cooking Instructions

1) Mix the fruit salsa ingredients together in a bowl, cover and refrigerate until ready to serve.
2) In a small nonmetal pot combine the cream cheese, orange juice and honey. Whisk over low heat until the sauce is smooth and well combined (about 3 minutes).
3) In a shallow bowl, mix sugar and cinnamon. Working with one tortilla at a time, brush both sides lightly with water. Dip one side of each tortilla in sugar mixture.
4) Cut each tortilla into about 6 wedges using a pizza cutter. You can cut 2 at a time if you stack them with their sugared sides together.
5) Arrange wedges in a single layer, sugared sides up, on baking sheets. Bake, one baking sheet at a time, in a 425-degree oven until tortilla wedges
6) are crisp and golden. Watch closely, it takes about 4 minutes. Once done remove wedges from baking sheets and let cool slightly on racks before serving.

Nutrition Facts

8 Servings Per Container

Serving Size **110g**

Calories Per Serving **200**

Amount Per Serving	% Daily Value *
Total Fat 8g	10%
Saturated Fat 4.5g	22%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 240mg	10%

Amount Per Serving	% Daily Value *
Total Carbohydrates 28g	10%
Dietary Fiber 5g	17%
Total Sugars 12g	
Includes 6g Added Sugars	12%
Protein 4g	

Vitamin D 0mcg 0% . Calcium 120mg 8% . Iron 1.2mg 6% . Potassium 210mg 4%

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